

andō LUNCH MENU

DISCOVERY (3 course) \$588
one raw, one cooked, one sweet dish

PRESENTATION (4 course) \$788
one raw, one cooked, signsture "
Caldoso rice" one sweet dish

EXPERIENCE (5 course) \$988
one raw, two cooked, signsture "
Caldoso rice" one sweet dish

All prices are in hkd; subject to 10% service charge and 1% More Good Foundation contribution

RAW

SCALLOP
daikon, shiso, coriander and citrus sauce

CAVIAR
King crab, Aonori (supp. + \$380)

RAW SEAFOOD
selection (supp + \$220)

COOKED

LINE-CAUGHT LISA
salicornia and parsnip

ARGENTINIAN BEEF
nanohana and kogomi

WAGYU BEEF
nanohana and kogomi
(supp + \$380)

SWEET

BLOOD ORANGE
almond and crema catalana

WHISKY ICE CREAM
pecan nut

